

日月潭台茶 18 號紅玉

Sun Moon Lake No.18 Taiwan Tea (Ruby Black Tea)

花蓮蜜香紅茶

Hualien Honey-Scented Black Tea

石門鐵觀音

Shimen Tieguanyin Oolong Tea

鹿谷凍頂烏龍

Lugu Dongding Oolong Tea

古樹普洱茶

Ancient Tree Puerh Tea

茉莉花香片

Jasmine Green Tea

NT\$ 80 每位 Per Person

品茗



Tea



以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

餐前 小品

Appetizers

- | | |
|--|----------|
| 蜜汁叉燒皇
<i>Honey Roasted BBQ Pork</i> | NT\$ 520 |
| 焦糖松阪肉
<i>Caramelized Pork Neck</i> | NT\$ 520 |
| 蟲草拌牛肚 
<i>Beef Tripe with Chinese Caterpillar Fungus</i> | NT\$ 350 |
| 川味口水雞 
<i>Sichuan-Style Spicy Poached Chicken</i> | NT\$ 350 |
| 紹興醉雞腿
<i>Shaoxing Wine Chicken Thigh</i> | NT\$ 280 |
| X.O. 海蜇頭
<i>Jellyfish Head with XO Sauce</i> | NT\$ 280 |
| 琥珀蜜核桃
<i>Honey Glazed Walnuts</i> | NT\$ 280 |
| 梅汁彩蕃茄
<i>Colored Tomatoes Pickled with Plum Sauce</i> | NT\$ 220 |
| 醋薑椒皮蛋
<i>Century Egg with Ginger and Chili</i> | NT\$ 220 |

 辣 Spicy

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



松露琵琶豆腐

Deep-Fried Tofu with Truffle Sauce

NT\$ 530

乾扁四季豆

Stir-Fried Green Beans

NT\$ 420

鮮炒五色蔬 (可素食)

Stir-Fried 5-Colored Vegetables (Vegetarian)

NT\$ 380

廣東芥蘭 (蒜炒/蠔油)

Stir-Fried Chinese Broccoli (Garlic/Oyster Oil)

NT\$ 380

季節時蔬 (可素食)

Seasonal Vegetables (Vegetarian)

蘆筍/西蘭花/娃娃菜/莧菜

Asparagus/Broccoli/Baby Cabbage/Chinese Spinach

(金銀蛋/清炒/蒜炒/上湯浸)

(Stir-Fried with Salted Egg and Century Egg/Stir-Fried/Stir-Fried with Garlic/Braised with Chicken Broth)

NT\$ 380

季節鮮蔬

Seasonal Vegetables



以上價格需另加收 10% 之服務費

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主廚推薦

Chef Recommendations

雙囍港式片皮鴨三吃

Xi Garden's Cantonese Roast Duck Served in 3 Ways

NT\$ 2,880 / 一隻 Whole Duck

一吃。片皮鴨搭配捲餅選一

(附蔥段/小黃瓜/洋蔥/原味烤鴨醬/麻辣烤鴨醬)

原味餅皮

刺蔥馬告餅皮

I. Sliced Roast Duck with One of the Two Burritos
(With Scallion/Cucumber/Onion/Sweet Bean Sauce/
Spicy Bean Sauce 🌶️)

Original Flavored Burrito

Scallion & Mountain Pepper Flavored Burrito

二吃。作法選一

X.O.醬炒鴨鬆附生菜

韭菜花鴨鬆佐窩窩頭

銀芽炒鴨絲

II. Choose One of the following

Duck Meat Floss Stir-Fried with XO Sauce in Lettuce

Duck Meat Floss with Chive Flower in Steamed Corn Bread

Duck Shreds Stir-Fried with Bean Sprouts

三吃。作法選一

芋香鴨骨米粉湯

剝皮辣椒鴨骨粥

老火津白鴨架湯

III. Choose One of the following

Rice Vermicelli Soup with Duck Bone and Taro

Duck Bone Congee with Peeled Pepper

Duck Bone Soup with Baby Cabbage

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

請於三日預訂

Please make a reservation 3 days in advance



鴻運脆皮雞
Deep-Fried Crispy Chicken

NT\$ 600 / 半隻 *Half a chicken*

摩登復古小炒骨
Coffee Pork Ribs

NT\$ 520

松子和牛鬆
Chopped Wagyu Beef with Pine Nuts

NT\$ 520

豬肋排 (鎮江/京都/椒鹽)
Pork Ribs (Sweet & Sour Sauce/Peking Style/Pepper Salt)

NT\$ 480

荔枝咕咾肉
Sweet & Sour Pork with Lychee

NT\$ 480

芥蘭炒牛肉
Beef Stir-Fried with Chinese Broccoli

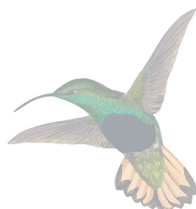
NT\$ 480

爐烤和牛頰 (蜜椒/迷迭香)
Roasted Wagyu Beef Cheek (Bell Pepper/Rosemary)

NT\$ 360 / 片 *Slice*

精選肉品

Fine Meat



以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



游水海鮮

Seafood

波士頓龍蝦 (薑蔥撈麵/豉椒炒) NT\$ 2,000 / 一隻 Lobster
Boston Lobster
(Fried Noodles with Scallion and Ginger/Stir-Fried with Black Bean Sauce)

澳洲白蝦球 (X.O.醬/豉椒/蒜炒) NT\$ 760
Australian White Shrimp Balls (XO Sauce/Black Bean Sauce/Stir-Fried with Garlic)

日本鮮干貝 (X.O.醬/豉椒/蒜炒) NT\$ 760
Japanese Fresh Scallops (XO Sauce/Black Bean Sauce/Stir-Fried with Garlic)

野泡山椒浸斑片 NT\$ 760
Braised Grouper Slices with Hot Pepper

避風塘廣島蠔 NT\$ 660 / 6顆 Oysters
Spicy Deep-Fried Hiroshima Oyster

澳洲斑節蝦 (豉油皇/酒釀乾燒/金沙麥片) NT\$ 200 / 隻 Prawn
Australian Kuruma Prawn
(Soy Sauce/Pan-Seared with Fermented Rice/Stir-Fried with Salted Egg Yolk and Cereal)

現流龍虎斑 (清蒸/乾煎/紅燒) NT\$ 1,800 / 隻 fish
Fresh Tiger Grouper (Steamed/Pan-Fried/Braised)
約600g About 600g
(3-4人) (3-4 people)

現流活魚 (清蒸/乾煎/紅燒) NT\$ 時價 / 兩
Seasonal Fresh Fish (Steamed/Pan-Fried/Braised)
Current Price/37.5g

午仔魚 (乾煎/紅燒) NT\$ 480 / 隻 fish
Thresher Shark (Pan-Fried/Braised)
約250g About 250g
(2-3人) (2-3 people)

辣 Spicy

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



清蒸活龍虎斑
Steamed Fresh Tiger Grouper

松露干貝水晶炒飯

Truffle and Scallop Fried Rice

NT\$ 520

廣州炒麵

Cantonese Fried Noodles

NT\$ 520

生炒牛肉飯

Beef Fried Rice

NT\$ 480

揚州炒飯

Yangzhou Fried Rice

NT\$ 480

乾炒河粉 (牛肉/叉燒/海鮮)

Fried Flat Rice Noodles (Beef/BBQ Pork/Seafood)

NT\$ 480

豉油皇叉燒炒麵

BBQ Pork Fried Noodles with Soy Sauce

NT\$ 480

鹹魚雞粒炒飯

Salted Fish and Diced Chicken Fried Rice

NT\$ 420

X.O. 鴨絲炆伊麵

Egg Noodles with Duck Shreds and XO Sauce

NT\$ 420

星洲炒米粉

Singaporean Fried Rice Vermicelli

NT\$ 420

港式粥品 (薑絲魚片/鮑魚雞絲)

Cantonese-Style Congee

(Fish Fillet with Ginger Shreds/Abalone with Chicken Shreds)

NT\$ 320 / 位 Person

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

粥
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食

Congee,
Rice & Noodles



松露干貝水晶炒飯

TRUFFLE AND SCALLOP FRIED RICE

煲仔 砂 鍋

Cantonese Clay
Pot

- | | |
|---|----------|
| 潮州鮮蝦粉絲煲
<i>Shrimp Clay Pot with Vermicelli</i> | NT\$ 720 |
| 海皇豆腐煲
<i>Seafood Clay Pot with Tofu</i> | NT\$ 680 |
| 咖哩筋腩煲
<i>Beef Tendon and Brisket Clay Pot with Curry</i> | NT\$ 680 |
| 花菇鵝掌煲
<i>Goosefeet Clay Pot with Mushroom</i> | NT\$ 620 |
| 左宗棠雞煲
<i>General Tso's Chicken</i> | NT\$ 520 |
| 蟹粉豆腐煲
<i>Crab Roe & Meat Clay Pot with Tofu</i> | NT\$ 420 |
| 鹹魚雞粒豆腐煲
<i>Salted Fish and Diced Chicken Clay Pot with Tofu</i> | NT\$ 420 |
| 椰香芋頭排骨煲
<i>Stewed Pork Ribs with Taro in Coconut Sauce</i> | NT\$ 320 |

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



干貝砂鍋燉土雞 (需前一日預訂)

Free-Range Chicken Simmered with Scallops in Clay Pot
(One-day advance reservation is required)

NT\$ 2,200 / 10位 10 Person

明火煲例湯

Soup of the Day

NT\$ 280 / 位 Person NTS 880 / 位 Person

菜膽干貝燉羊肚菌

Scallop and Vegetables Soup with Morels

NT\$ 380 / 位 Person

雞精菊花盅

Chicken Soup with Tofu

NT\$ 380 / 位 Person

鮮蝦雲吞湯

Shrimp Wonton Soup

NT\$ 280 / 3顆 Pcs

蟹肉南瓜羹

Crab Meat with Pumpkin Thick Soup

NT\$ 240 / 位 Person

苜菜豆腐羹

Chinese Spinach with Tofu Thick Soup

NT\$ 240 / 位 Person

風味湯品
Soup



以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



雞精菊花盅
CHICKEN SOUP WITH TOFU

中式點心

Dim Sum

海鮮炸春捲

Deep-Fried Seafood-Stuffed Spring Roll

NTS 210 / 3條 Rolls

豆苗水晶鮮蝦餃

Steamed Bean Sprouts and Fresh Shrimp Dumpling

NTS 210 / 3顆 Pcs

松露蟹肉蛋白餃

Steamed Crab Meat Dumpling with Truffle and Egg White

NTS 210 / 3顆 Pcs

晶瑩鮮蝦餃

Steamed Fresh Shrimp Dumpling

NTS 210 / 3顆 Pcs

魚子蒸燒賣

Shumai Steamed with Caviar

NTS 210 / 4顆 Pcs

鮮蝦腐皮捲

Deep-Fried Shrimp-Stuffed Bean Curd Roll

NTS 210 / 3條 Rolls

韭菜海鮮餅

Pan-Fried Seafood Pancake with Chive

NTS 210 / 3顆 Pcs

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



松露蟹肉蛋白餃

Steamed Crab Meat Dumpling with Truffle and Egg White

松露野菌裸

Steamed Mushroom Dumpling with Truffle

NT\$ 180 / 3顆 Pcs

菩提上素餃

Steamed Vegan Dumpling

NT\$ 180 / 3顆 Pcs

金珠鹹水餃

Deep-Fried Salted Pork Dumpling

NT\$ 180 / 3顆 Pcs

豉味炆鳳爪

Chicken Feet Braised with Black Bean Sauce

NT\$ 180 / 份 Serving

臘味糯米雞

Glutinous Rice with Chicken and Cured Meat Wrapped in Lotus Leaf

NT\$ 180 / 2顆 Pcs

蜜汁叉燒酥

BBQ Pork Puff Pastry with Honey

NT\$ 180 / 3顆 Pcs

香煎蘿蔔糕

Pan-Fried Turnip Cake

NT\$ 150 / 3片 Slices

中式
點心

Dim Sum

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.



甜品

Dessert

- 黑金流沙包** NTS 210 / 3顆 Buns
Steamed Black Buns with Salted Egg York Custard
- 香芒楊枝甘露 (5月至8月供應)** NTS 210 / 位 Person
Mango Pomelo Sago (Available during May to August)
- 蛋白杏仁露 (附油條)** NTS 210 / 位 Person
Almond Tea with Egg White (Deep-Fried Dough Stick Included)
- 流沙芝麻球** NTS 180 / 3顆 Balls
Deep-Fried Sesame Balls with Salted Egg Yolk Custard
- 花旗參雪耳紅杞** NTS 180 / 位 Person
Sweet Soup with Ginseng, Snow Fungus, and Chinese Wolfberry
- 陳皮紅豆沙** NTS 180 / 位 Person
Red Bean Soup with Tangerine Peel
- 桂林馬蹄糕** NTS 150 / 3顆 Pcs
Water Chestnut Cake
- 芝麻蓉湯圓** NTS 120 / 3顆 Balls
Glutinous Rice Balls with Sesame Paste

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An additional 10% service fee will be charged to all of the aforementioned prices.



雙囍迎賓碟

Xi Garden's Guest-Welcoming Appetizer Platter

薑蔥嫩雞腿/舟山海蜆頭/蜜汁叉燒皇/避風塘魚脆

Tender Chicken Thigh with Scallion and Ginger/Zhoushan Jellyfish Head/

Honey Roasted BBQ Pork/Spicy Deep-Fried Fish Crisps

港式片皮鴨

Cantonese Sliced Roast Duck

蟹粉豆腐煲

Crab Roe & Meat Clay Pot with Tofu

鎮江醋子排

Deep-Fried Pork Ribs with Sweet & Sour Sauce

脆皮斬鴨腿

Crispy Duck Legs

XO 醬炒生菜鴨鬆 / 韭菜花鴨鬆佐窩窩頭

Duck Meat Floss Stir-Fried with XO Sauce in Lettuce/Duck Meat Floss with Chive Flower in Steamed Corn Bread

金銀蛋扒時蔬

Vegetables Stir-Fried with Salted Egg and Century Egg

芋香鴨骨米粉湯 / 老火津白鴨骨湯

Rice Vermicelli Soup with Duck Bone and Taro/Duck Bone Soup with Baby Cabbage

黑金流沙包

Steamed Black Buns with Salted Egg York Custard

季節鮮果盤

Seasonal Fruit Platter

NT\$ 4,080 / 套 Set

四人鴨合宴



Duck Feast
for Four



肉品來源：台灣鴨肉、台灣雞肉、台灣豬肉

Source of Meat: Taiwan duck, Taiwan chicken, Taiwan pork, US beef

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An additional 10% service fee will be charged to all of the aforementioned prices.

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Xi Garden's
Lunch Set Meal
for One

迎賓碟

Appetizer Platter

川耳海蜇頭/薑蔥嫩雞腿/焦糖松阪肉/桂花蘿蔔糕

Zhoushan Jellyfish Head/Tender Chicken Thigh with Scallion and Ginger/

Caramelized Pork Neck/Osmanthus Radish Cake

米香乾燒海大蝦

Stir-Fried Prawn with Fermented Rice

鮮奶蟹肉南瓜羹

Pumpkin Soup with Crab Meat

陳皮香醋嫩子排

Fried Spare Ribs in Chinese Black Vinegar Sauce and Tangerine Peel

XO 鴨絲炆伊麵

Stir-Fried Duck Meat with Noodles and XO Sauce

芋香奶酪

Taro Cheese Pudding

寶島季節水果

Seasonal Fruit

NT\$ 1,680 / 套 Set



本餐廳使用台灣豬肉、台灣鴨肉、台灣雞肉

All the pork we use in this menu is TAIWAN PORK.

All the duck we use in this menu is TAIWAN DUCK.

All the chicken we use in this menu is TAIWAN CHICKEN.

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

迎賓碟

Appetizer Platter

香煎鮮干貝/秘製黑叉燒/紅露醉雞腿/蟹肉魚卵塔

Pan-Seared Fresh Scallops/Honey Glazed Char Siu/

Chicken Thigh in Red Rice Wine/Crab Meat and Fish Roe Tart

上湯芝士焗龍蝦

Steamed Lobster with Cheese Sauce

羊肚菌鮑魚燉雞

Stewed Chicken Soup with Abalone And Morels

牛肝菌蛤蜊勝瓜

Simmer Loofah With Clams and Dried Porcini Mushroom

香蔥松子和牛飯

Fried Rice with Wagyu And Pine Nuts

陳皮紅豆沙

Sweet Red Bean Soup with Tangerine Peel

寶島季節水果

Seasonal Fruit

NT\$ 2,380 / 套 Set

雙喜午間單人套餐

Xi Garden's
Lunch Set Meal
for One



本餐廳使用台灣豬肉、台灣雞肉、澳洲牛肉

All the pork we use in this menu is TAIWAN PORK.

All the chicken we use in this menu is TAIWAN CHICKEN.

All the beef we use in this menu is AUSTRALIA BEEF.

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

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Xi Garden's
Dinner Set Meal
for One

迎賓碟

Appetizer Platter

醋薑椒皮蛋/百花煎蝦餅/紅露醉鮑魚/清檸松阪豬

*Century Egg with Ginger, Chili, and Vinegar/Pan-fried Shrimp Cake with Hundred Flowers/
Drunken Abalone in Red Wine Sauce/Clear Lemon Pork Neck*

金沙麥片焗大蝦

Stir-Fried Prawn in Salted Egg Yolk with Oat

上湯瑤柱菊花盅

Double-Boiled Chicken Soup with Scallop And Tofu

蟹粉琵琶煎豆腐

Pan-Fried Tofu with Crab Meat And Crab roe

荔枝醋栗咕咾肉

Sweet And Sour Pork with Lychee Sauce

陳皮豉汁蒸斑件

Steamed Grouper Sliced with Mandarin Peel and Black Bean Sauce

海苔烏魚子炒飯

Fried Rice with Mullet Roe and Dried Seaweed

黑金流沙包

Cream Custard Buns

季節水果

Seasonal Fruit

NT\$ 1,980 / 套 Set



本餐廳使用台灣豬肉、台灣雞肉

All the pork we use in this menu is TAIWAN PORK.

All the chicken we use in this menu is TAIWAN CHICKEN.

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

迎賓碟

Xi Garden's Guest-Welcoming Appetizer Platter

松露蛋白蟹肉餃/芝心百花丸/蜜汁叉燒酥/魚子醬干貝

Steamed Crab Meat Dumpling with Truffle and Egg White/

Shrimp Ball with Cheese/BBQ Pork Puff Pastry with Honey/Scallop with Caviar

奶油蟹粉焗龍蝦

Baked Lobster with Butter and Crab Meat

鮑汁玉參燴鮑魚

Braise Sea Cucumbers and Abalone

四季三蔥和牛粒

Fried Wagyu with Onions

鮮麻藤椒龍膽斑

Steamed Gentian Grouper with Vine Pepper

蟲草蝦乾炒蘆筍

Fried Asparagus with Cordyceps and Dried Shrimp

雙囍招牌臘味飯

Steamed Sticky Rice with Chinese Sausages

生磨杏汁併奶皇流沙球

Almond Milk and Salted Egg Yolk Ball

寶島季節水果

Seasonal Fruit

NT\$ 2,680 / 套 Set

雙囍晚間單人套餐

*Xi Garden's
Dinner Set Meal
for One*



本餐廳使用台灣豬肉、澳洲牛肉

All the pork we use in this menu is TAIWAN PORK.

All the beef we use in this menu is AUSTRALIA BEEF.

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

飲品

Beverage

白葡萄酒 White Wine

Cha[^]teau Loumelat Blanc, Bordeaux' 18

NTS 1,888 / BTL

產區：波爾多 Bordeaux / 法國 France

Region : Bordeaux/France

葡萄品種：Sauvignon Blanc 100%

Grape Varieties: Sauvignon Blanc 100%

品酒賞析：酒質極清新，帶有豐沛的葡萄柚、檸檬香氣口感平衡，結合了活潑、豐富質地和礦物質。良好的新鮮度何方香持久性。

Wine Tasting Notes: The quality of the wine is exceptionally fresh with a balanced taste between rich grapefruit and lemon aromas, combining lively, rich texture with mineral notes. It gives good freshness and persistent aromatic qualities.

Montevetrano" Core" Campania Bianco IGT' 20

NTS 1,888 / BTL

產區：坎帕尼亞 Campania / 義大利 Italy

Region: Campania/Italy

葡萄品種：Fiano 50%、Greco 50%

Grape Varieties: Fiano 50%、Greco 50%

品酒賞析：“Core”有著圓融而溫暖的名字：在那不勒斯方言中，意思為“愛”；在英語的字義則是“中心/精髓”。

酒感飽滿，帶有杏仁和桃子的果香，蜂蜜及礦物的氣息。

Wine Tasting Notes: "Core" has a harmonious and warm name: it means "love" in the Naples dialect, and in English, it signifies "center" or "essence."

The wine has a full-bodied character, with aromas of almonds and peaches, complemented by hints of honey and minerals.



紅葡萄酒 Red Wine

Diora Pinot Noir La Petite Grace' 20

NTS 1,988 / BTL

產區：蒙特雷 Monterey County / 美國加州 California

Region: Monterey County/California

葡萄品種：Pinot Noir 100%

Grape Varieties: Pinot Noir 100%

品酒賞析：部分酒液在法國與美國橡木桶中陳年9個月，帶出深紅寶石色澤，輕嗅出黑櫻桃、黑醋栗和香草的果香和一絲細微摩卡香氣。

酒體偏中上，顏色及口感較為厚實的黑皮諾。

Wine Tasting Notes: A portion of the wine is aged for 9 months in French and American oak barrels, bringing out a deep ruby color with fruity aromas of black cherry, blackcurrant, and vanilla, as well as a subtle hint of mocha fragrance.

The wine has a medium to full body, with a color and texture stronger than typical Pinot Noir.



Vespa, Raccontami Primitivo di Manduria' 19

NTS 1,988 / BTL

產區：普利亞區 Puglia / 義大利 Italy

Region: Puglia/Italy

葡萄品種：Primitivo 100%

Grape Varieties: Primitivo 100%

品酒賞析：充滿成熟水果、黑色莓果及香草的香氣，後續的香氣濃郁且高雅，單寧柔和，餘味悠長。

Wine Tasting Notes: It is enriched in aromas of ripe fruit, dark berries, and vanilla, where the subsequent aroma is rich and elegant, with soft tannins and a lasting aftertaste.



禁止酒駕 未成年請勿飲酒

Don't drink and drive 🚫 Please do not drink if you are a minor.

以上價格需另加收 10% 之服務費

An additional 10% service fee will be charged to all of the aforementioned prices.

威士忌 Whisky / 干邑白蘭地 Cognac

JOHNNIE WALKER BLACK LABEL 12 YEAR

NT\$ 2,000 / BTL

THE BALVENIE 12 YEAR

NT\$ 3,600 / BTL

MACALLAN 12 YEAR

NT\$ 4,500 / BTL

JOHNNIE WALKER XR

NT\$ 5,000 / BTL

HENNESSY X.O

NT\$ 7,600 / BTL

金門高粱酒 58 度

KINMEN KAOLIANG LIQUOR 58

NT\$ 1,200 / BTL

台灣金牌啤酒

TAIWAN BEER(Gold Medal)

NT\$ 220 / 600ml

海尼根

Heineken

NT\$ 220 / 330ml

可口可樂

Coca-Cola

NT\$ 150 / 330ml

零卡可樂

Coca-Cola Zero

NT\$ 150 / 330ml

雪碧

Sprite

NT\$ 150 / 330ml

柳橙汁 (壺/杯)

100% Orange Juice(BTL/glass)

NT\$ 350 / BTL

NT\$ 150 / glass

普納天然礦泉水

Acqua Panna Natural Mineral Water

NT\$ 200 / 1000ml

聖沛梨洛氣泡礦泉水

S.Pellegrino Spakling Natural Mineral Water

NT\$ 200 / 1000ml

飲品



Beverage



禁止酒駕 未成年請勿飲酒

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*Inheriting the essence and originality of Chinese cuisines
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Demonstrating quality, feast satisfying both the taste buds and the eyes*

